

STARTERS & SALADS

Griddled Cornbread

Honey Butter

Roasted Brussels Sprouts ☯

Feta, Orange, Guanciale,
Pickled Shallots

Jumbo Lump Crab

Avocado, Crispy Green
Apple, Brown Butter,
Lemon, Crostinis

Smoked Shrimp Toast

Grilled Olive Bread,
Calabrian Chili Butter,
Fresh Lemon, Pickled Shallot

Pork & Scallion Dumplings

Chili Tamari Dipping Sauce

Tuna Crudo ☯

Golden Beets, Pistachio
Lemon Gremolata*

Smashed Fingerling Potatoes

Queso Fresco, Creme Fraiche,
Peanut Salsa Macha

Crispy Shrimp Tempura

Tossed with Dynamite Sauce

Duck Wings

Maple Chili Glaze, Scallions

Mushroom Ricotta Flatbread

Garlic Cream, Chives

Chopped Salad ☯

Cabbage, Radicchio, Frisee,
Pickled Apple, Goat Cheese,
Candied Pepitas

Simple Green Salad ☯

Pickled Shallots, Maple
Balsamic

MAINS

Tagliatelle Bolognese

Beef, Lamb, Shaved
Parmesan

Miso Glazed Salmon

Szechuan Pickles,
Baby Bok Choy*

Seared Scallops

French Lentils, Celeriac
Puree, Lemon,
Sunchoke Chips*

Crispy Skin Chicken

Smoked Polenta,
Sauteed Mushrooms,
Pickled Grape Chutney

Parisian Style Gnocchi

Roasted Kabocha Squash,
Black Pepper Ricotta,
Toasted Hazelnuts, Chives

Half Pound Cheeseburger

Fontina, Caramelized Onions,
Mayo, Pickle Chips & Fries

Prime Cuts

Crispy Fries & Herb Butter*

6 oz Filet

14 oz NY Strip

16 oz Ribeye

SIDES

Creamed Spinach

Sautéed Mushrooms

French Fries

Smoked Polenta

Sautéed Kale

TASTING FOR TWO (four courses)

Welcome to THE PERCH
at Hinata Retreat.

A 20% Hospitality Fee is added to each check to ensure that all team members receive a fair wage. Gratuities are not expected but are always appreciated.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

☯ Made Without Gluten

THE PERCH
DINING ROOM, BAR & LOUNGE